

# Na żywo Saison

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **3.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.6 kg (78.3%)	80 %	4
Adjunct	Pszenica niestodowana	1 kg (21.7%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Mosaic	15 g	15 min	10 %
Boil	Mosaic	15 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	10 g	Mangrove Jack's

## Notes

- Warzone podczas livestreamu. Finalnie wyszło 19 litrów o ekstrakcie 13 blg.  
*Aug 1, 2017, 1:30 PM*